

Section HP - Pot Plants

Class HP	Entry	Pot Plant Section	1st - 5 pts	2nd - 3 pts
HP01	\$2.50	Horticultural Council of WA Inc South West District Championship Four plants Distinct Genera Containers not to exceed 25.5cm in diameter	\$30	\$15
HP02	\$1.50	Pot plant fuchsia	\$15	\$10
HP03	\$1.50	Pot plant, geranium	\$15	\$10
HP04	\$1.50	One container in bloom, one container in foliage	\$15	\$10
HP05	\$1.50	Unusual pot plant container with a flowering plant	\$15	\$10
HP06	\$1.50	Pot hippeastrum	\$15	\$10
HP07	\$1.50	Pot maiden hair fern	\$15	\$10
HP08	\$1.50	Container of succulents (not to exceed 20cm in diameter)	\$15	\$10
HP09	\$1.50	Pot plants, succulents three distinct	\$15	\$10
HP10	\$1.50	Container of petunias	\$15	\$10
HP11	\$1.50	Pot of lavender	\$15	\$10
HP12	\$1.50	Bromeliad one not necessarily in flower	\$15	\$10
HP13	\$1.50	Pot plant mixed herbs	\$15	\$10
HP14	\$1.50	Orchid one in a pot	\$15	\$10
HP15	\$1.50	Hanging basket of foliage	\$15	\$10
HP16	\$1.50	Hanging basket flowering	\$15	\$10
HP17	\$1.50	Any other variety not otherwise provided for.	\$15	\$10

Pot plant definition:

- A pot plant shall be defined as "any plant successfully grown in a container or pot for decorative purposes".
- In all instances one plant only to each container is permitted.

Section I - Cooking & Preserves

Chief Steward: Lindsay Rose **Mob:** 0435 095 370

Stewards: J Fry, B Talbot, E. Kirk, N. Davis, M. Rose, D. Reading, I. Rose

Entry Forms must be lodged at the Secretary's Office by 7pm Wednesday 23rd October.

Online entry forms available on our website; www.brunswickshow.com.au.

ENTRIES TO BE STAGED BY MIDDAY FRIDAY 25th OCTOBER. No late entries are accepted.

Entry card to be attached to entry by safety pins or sticky tape only. Tickets must be produced to claim entry and prize money. Prize money may be collected from show office upon presentation of society's entry card or ticket.

All entries to be removed from Tom Pearson Pavilion between 5-5:30pm Saturday 26th October.

Refer to the Tom Pearson Pavilion Competition pages for additional guidelines and hints.

Helpful Hints for exhibitors:

- Cake rack marks must not be in evidence, use a folded cloth over cake cooler.
- Lamingtons should be made from Butter Cake.
- No icing or sugar dusting unless stipulated.
- All Biscuits and Cakes un-iced, unless stipulated in Schedule.
- Scones, base free from flour.
- Line cake tins carefully.
- No artificial cherries in mixed fruit, replace with glace cherries.
- Jars for preserves, must be clear and identified, filling approximately 1cm from top. Lids must be in pristine condition. Check for mould spots on preserve before entering. Please break the seal on all jars before delivering.
- Plastic bags and display plates will be provided by the society. Cooking may be displayed on plain paper/plastic bags and cake plates.
- All exhibits available for collection at 5pm only on production of claim tickets.

Section I - Cooking & Preserves

- Limit of two entries per exhibitor exclusion for preserves. Preserves may have multiple entries per class but must be distinct varieties with labels.
- **No cling wrap or freezer bags please**

The society wishes to thank the donors of the following Prizes;

B. & J. Catalano Prize	for highest number points in Classes IP-IS-IB-IBH-IPX-IC
Carbone Bros Prize	Judges Choice for Champion Cake (IC04-IC11 excluding IC09)
Wendy Dickinson	Mrs V Rose Memorial prize for Judges Choice for Champion Fruit Cake (IC4-IC17)
H Campbell	Judges Choice for Champion Baking item (IS01-IB01)
Rebecca Kirk	Mrs V Kirk Memorial prize for Champion Sponge Cake
Lindsay Rose	Judges choice for Champion Preserve

Class IP	Entry	Preserves	1st - 5 pts	2nd - 3 pts
IP01	\$1.50	125gms of homemade butter	\$15	\$10
IP02	\$1.50	Fig jam, one jar	\$15	\$10
IP03	\$1.50	Apricot jam, one jar	\$15	\$10
IP04	\$1.50	Berry fruit jam, one jar	\$15	\$10
IP05	\$1.50	Jam, any other variety	\$15	\$10
IP06	\$1.50	Orange marmalade, one jar	\$15	\$10
IP07	\$1.50	Grapefruit marmalade, one jar	\$15	\$10
IP08	\$1.50	Cumquat marmalade, one jar	\$15	\$10
IP09	\$1.50	Any other variety of marmalade, one jar	\$15	\$10
IP10	\$1.50	Jelly, one jar	\$15	\$10
IP11	\$1.50	Lemon butter, one jar	\$15	\$10
IP12	\$1.50	Mustard pickle, one jar, any variety	\$15	\$10
IP13	\$1.50	Chutney, one jar	\$15	\$10
IP14	\$1.50	Relish, one jar	\$15	\$10
IP15	\$1.50	Tomato sauce, one bottle	\$15	\$10
IP16	\$1.50	Plum sauce, one bottle	\$15	\$10
IP17	\$1.50	Dessert sauce, one bottle	\$15	\$10
IP18	\$1.50	Preserves – any other preserve	\$15	\$10
IP19	\$1.50	Any preserve, named, made with Thermomix or similar	\$15	\$10
IP20	\$1.50	Salad dressing (not mayonnaise), to be named	\$15	\$10
IP21	\$1.50	Sweet chilli sauce	\$15	\$10

Class IS	Entry	Scones and Pikelets	1st - 5 pts	2nd - 3 pts
IS01	\$1.50	Scones, four plain	\$15	\$10
IS02	\$1.50	Scones, four fruit	\$15	\$10
IS03	\$1.50	Scones, four pumpkin	\$15	\$10
IS04	\$1.50	Muffins, four sweet	\$15	\$10
IS05	\$1.50	Muffins, four savoury	\$15	\$10
IS06	\$1.50	Pikelets, four	\$15	\$10

Class IB	Entry	Biscuits and Slices	1st - 5 pts	2nd - 3 pts
IB01	\$1.50	Four ANZAC biscuits	\$15	\$10
IB02	\$1.50	Four biscuits, savoury – one variety	\$15	\$10
IB03	\$1.50	Four biscuits, sweet – one variety	\$15	\$10
IB04	\$1.50	Shortbread, one circular, approximately 20cm (left whole)	\$15	\$10
IB05	\$1.50	Baked afternoon tea slice, four pieces, same variety	\$15	\$10
IB06	\$1.50	Gluten free slice, four pieces, same variety	\$15	\$10

Section I - Cooking & Preserves

Class IB	Entry	Biscuits and Slices	1st - 5 pts	2nd - 3 pts
IB07	\$1.50	Slice made using a breakfast cereal ingredient - 4 pieces	\$15	\$10
IB08	\$1.50	Raw food slice	\$15	\$10
IB09	\$1.50	Protien balls	\$15	\$10
IB10	\$1.50	Cheese straws. Dough must be homemade.	\$15	\$10
Class IBH	Entry	Bread - hand made	1st - 5 pts	2nd - 3 pts
IBH01	\$1.50	Loaf, any variety	\$15	\$10
Class IPX	Entry	Pastries	1st - 5 pts	2nd - 3 pts
IPX01	\$1.50	Any savoury item using homemade pastry	\$15	\$10
IPX02	\$1.50	Any sweet item using homemade pastry	\$15	\$10
IPX03	\$1.50	Home-made fruit mince tarts - three	\$15	\$10
IPX04	\$1.50	"Vegetable" pie. Can be cooked in a pie maker. Homemade pastry	\$15	\$10
Class IC	Entry	Cakes	1st - 5 pts	2nd - 3 pts
IC01	\$1.50	Lamingtons, four unfilled, size to be 4cm x 4cm	\$15	\$10
IC02	\$1.50	Meringues, four unfilled	\$15	\$10
IC03	\$1.50	Orange cake, uniced (any shaped tin, maximum 22cm)	\$15	\$10
IC04	\$1.50	Chocolate cake, uniced, any shaped tin. No bigger than 25cm x 25cm or 25cm round.	\$15	\$10
IC05	\$1.50	Date and walnut cake, uniced	\$15	\$10
IC06	\$1.50	Carrot cake, uniced	\$15	\$10
IC07	\$1.50	Banana loaf, uniced	\$15	\$10
IC08	\$2.50	Special Sponge sandwich, no filling, no butter	\$35	\$15
IC09	\$1.50	Packet cake, label included, uniced	\$15	\$10
IC10	\$1.50	My favourite cake, title of cake to be included, uniced	\$15	\$10
IC11	\$2.50	International Class - Kladdkaka (submit whole) - Special (see recipe page 41)	\$50	\$25
IC12	\$1.50	Cupcakes, 4 only, with edible decorations only, Theme: "Innovation in Agriculture"	\$20	\$10
IC13	\$1.50	Fruit cake, dark	\$25	\$15
IC14	\$1.50	Fruit cake, light	\$25	\$15
IC15	\$1.50	Fruit cake, boiled	\$25	\$15
IC16	\$1.50	Pumpkin fruit cake	\$25	\$15
IC17	\$1.50	Cake made by a male	\$15	\$10
IC18	\$1.50	Cake, own choice made by High School Student	\$15	\$10
IC19	\$1.50	Chocolate Brownie - 4 pieces approx 4cm x 4cm	\$20	\$10
IC20	\$1.50	Quiche, any variety. Must use homemade pastry. Submit ¼ of the quiche	\$20	\$10
IC21	\$1.50	Copy that Challenge (see page 41)	\$30	\$15
Class IK	Entry	Confectionary	1st - 5 pts	2nd - 3 pts
IK01	\$1.50	Toffee plain - 4 pieces/shards	\$15	\$10
IK02	\$1.50	Toffee with additions (eg. nuts) - 4 pieces/shards	\$15	\$10
IK03	\$1.50	Fudge - 4 Pieces approx 3cm x 3cm	\$15	\$10
IK04	\$1.50	Marshmallows - 4 pieces approx 3cm x 3cm	\$15	\$10
IK05	\$1.50	Truffles, ganche based - 4 pieces	\$15	\$10

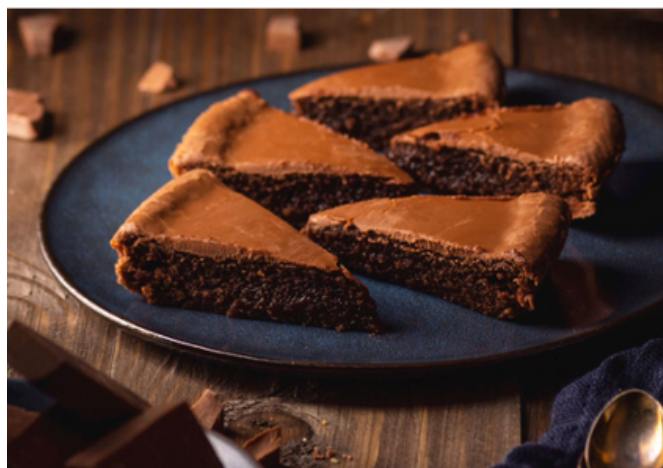
Section I - Cooking Recipe

KLADDKAKA

(Swedish Sticky Chocolate Cake)

One of the most popular Swedish desserts is a rich chocolate cake known as kladdkaka. This classic Swedish creation combines eggs, cocoa (or chocolate), butter, sugar, and flour into a dense and luscious dessert. During baking, the cake should always remain moist in the center, while the outer layer is transformed into a thin, crunchy coating.

Since the cake is incredibly dense, and typically heavy on the bitter chocolate or cocoa, it is usually dusted with a delicate layer of powdered sugar, and traditionally served with a dollop of ice cream or whipped cream on the side. It is one of the most beloved Swedish desserts, typically enjoyed during fika, a traditional Swedish coffee break.



We strongly advise you to read the online cooking tips before jumping to the recipe though Kladdkaka. This is the traditional recipe for Swedish kladdkaka which you can prepare in under half an hour. Serve warm with whipped cream, ice cream, or fruit.

INGREDIENTS

- 100g (3.5 oz) butter
- 240g (8.5 oz) sugar
- 2 eggs
- 1/2 tsp salt
- 4 tbsp cocoa powder
- 1 tsp vanilla sugar
- 90g (3.2 oz) plain flour

METHOD

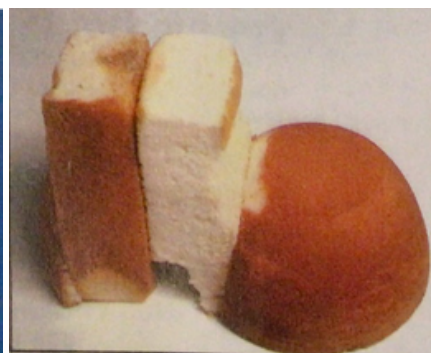
1. preheat to 200°C/390°F, or in case you have a fan-assisted oven, to 180°C/355°F.
2. In a large bowl whisk eggs with sugar, then while continuously mixing, add the melted butter. Now, blend in the dry ingredients: cocoa, flour, salt, and vanilla sugar.
3. Pour the batter into a 23cm/9-inch baking pan, and bake in the oven for 10-15 minutes, depending on the oven.

<https://www.tasteatlas.com/kladdkaka/recipe>

Section I - Copy That Challenge

Replicate the cake in the image

Recipe and instructions from Woman's Weekly Children's Birthday Cakes Book



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